

WHAT WELL DRESSED WOMEN WILLWEAR



Long Sleeves and Frills on the Season's Blouses

NEW YORK, June 12.

TO HE separate blouse does not appear in the historical record of women's costume until our own The nearest approach to such a thing is found in the peasant dress of most sections of Europe. The eginning of this quite short or longsleeved garment, which makes an invariable part of their costume, was the chemise; a long, straight garment of hand-woven linen, with a round, gathered neck, and either very short or long, plain sleeves. Over it was worn a full skirt and a short laced bodice of some sort, which, with the coiffe and almost indispensable apron, made up he European peasant costume from the tip of the Scandinavian peninsula to the end of the boot of Italy.

The introduction of the separate blouse into polite society is one of the few real sartorial novelties of our time. Although we might imagine its said to have been inspired by that masculine garment, the shirt, and of no less a personage than the great Garibaldi. Certainly the earlier ones were called garbaldis.

garibaldis.

Possibly they were evolved to go with the woman's tailor suit, with which they made an almost simultanewhich they made an almost simultaneous appearance. At any rate they were manly affairs at first, starched and stiff, with a shoulder yoke, stick-up collar worn with a severe tie, and attached cuffs fastened by links. They were usually made of colored gingham or a figured material, seldom in white, which was considered too shirtlike, and were distinctly a morning wear garment.

Gradually they were feminized an Gradually they were feminized and softened; the collars came off and were replaced by ribbon stocks, and heavy things of folded velvet with tabs at the back or under each ear. Soon they were made of frivolous materials, such as silk and lace, but they still remained for some time an "undress" garment.

All of a sudden the use of the sepa-

Ment.

All of a sudden the use of the separate blouse as a means of smartening a tailor suit for more formal wear was discovered. Then woman-kind went rather mad about the blouse for a time, and such extremes as elaborate decollete evening waists were quite often seen with velvet or taffeta skirts. Daytime blouses would be made of the brightest available satins to match the gay linings which were then in vogue, or to contrast with them violently, according to individual taste.

The effect was somewhat incongruous, exaggerated, and the break between body and skirt was often most unkind to the figure, so that as soon as women realized this the next step was naturally a one-color scheme of a blouse in harmony with the suit. This idea was found so convenient and so practical that it had a long lease of life, and has not entirely disappeared even yet. At the same time the washable blouse has developed, too, and gone through its own various phases. It was no longer allowed to be only a masculine, starched affair, but began to be daintily and richly embroidered and embellished with lace inserts and fine tucking. The exquisite hand work of the sewing women of Paris found a new opportunity. All the trousseau and layette makers became chemisette makers too; and visitors to the French capital brought back lovely models which were the envy of all beholders.

Conies more often machine stitched and embroidered, were made in this country for those who could neither go abroad for them nor afford the fabulous prices of the importers. Handkerchief linen and batiste were the materials, but soon other thin mate rials, wash chiffon, voiles, and, finally gette crepe were employed, un today we have the filmy, frilly bit of softness which is the latest stage of evolution from the old garibaldi.

They have proved their usefulnes as a convenience and a stop-gap to such an extent that, although the "precious" rose against the unsightly peak at the waist line, and their abopeak at the waist line, and their abolition is threatened each season, they still retain their place year after year. There will always be an army of professional and sportswomen who could not disregard them even if they would. Many of us have been placed in a situation where the immediate buying of a blouse was a necessity. In such an emergency we have a far better choice than formerly. The fit and workmanship, to say nothing of the materials, of the ready-to-wear blouses have been enormously im-

Creamed Shrimps.

add the same quantity of flour and stir until well blended, then

strained tomatoes mixed with a pinch

of soda, two cups of finely cut cheese,

two eggs slightly beaten, one pint of

tard and cayenne to taste. Serve on

one-half a teaspoonful of salt, one-

eighth of a teaspoonful of paprika and

Shrimps in Tomato Cases.

One and one-half cups of shrimps cu

paprika to taste. Remove the top of

in small pieces, six tomatoes, two tablespoonfuls of butter, two slices of onion, one cup of bread crumbs, one-

shrimps cut in pieces and salt, mus-

ELT two tablespoonfuls of butter,

SATIN HAT TO MATCH SATIN FROCK OF BLUE



BLUE SATIN FROCK WITH A LACE BODICE. THE HAT IS A LARGE ONE OF BLUE SATIN, TRIMMED WITH A

the materials, of the ready-to-wear blouses have been enormously improved. Five dollars used to be a beginning price for an inferior model, but now there is a wide variety of thoroughly wearable garments at this figure.

We shall learn this year what the domestic manufacturers can produce to the blouse counters of the Galleries to the state of the figure.

PINK ROSE.

Lafayette and the Bon Marche to try on blouses at francs 15.90 or 29.50 we shall undoubtedly miss the fine at the piled-up tables. There will be no flocking of Americans to the guidebook French of those whose to the blouse counters of the Galleries command of the language goes scarce-

tablespoonful of cream, one cup of hot

soup stock, the yolks of two eggs, and

Shrimps in Casserole.

of French peas, one-fourth can of to-

Shrimps in Curry Sauce.

salt, pepper and grated onion to taste

SHRIMPS IN APPETIZING GUISES.

one and one-half cups of milk. Melt | Make a cup of white sauce, cooking

the butter and add the flour, with sait together a tablespoonful each of but-

and paprika, stirring constantly, then ter and flour until they bubble, then

The Season's Belts.

add the same quantity of flour and stir until well blended, then pour on gradually, stirring all the time, three-quarters of a cup of rich milk. Bring to the boiling point and add three-quarters of a cup of stewed and thre ous colors. One quart of boiled shrimps, one-

style is made of soldat blue suede, fects are seen in black and white and trimmed with gilt military braid and in striking colors combined with white. gilt buttons. It fastens with a plain The trimmings and under brims of brass buckle.

of French peas, one-fourth can of tomatoes, one onion, three cloves, one
bay leaf, two tablespoonfus of catsup
and salt and cayenne pepper to taste.
Put the ingredients, except the
shrimps, in the casserole, and bake
them for an hour, then add the boiled
shrimps, which have been cut into
dice, and bake until a light brown. ed suede with stitched trimmings of sport hats. Rosettes, bows and bands black patent leather and finished with pour the milk on gradually as soon as the sauce thickens. Add the shrimps, broken in pieces, and the peas, drained from their liquor. Fill into patties which have been heated and serve at

Gloves and Hosiery.

shrimps to this. Leave on the fire until

well heated through. Season to taste

erve on toast or crackers, hot.

fourth of a cup of cream, and salt and paprika to taste. Remove the top of newest things. We have had wash

paprika to taste. Remove the top of the tomato and scoop out the pulp. Melt the butter in the frying pan and fry the onion slices in it, then add the tomato pulp and cook for ten minutes. Stir into the mixture the bread crumba and the cream, and when it is a thick, smooth paste add the shrimps and cook for two or three minutes. Add the seasoning and put the mixture in the tomato cases. They may be served in the raw cases, or, if preferred, the tomatoes may be put on a buttered baking dish and baked in the oven. Serve with toasted bread.

Martin S

WIDE variety of belts suggests the military effect in soldat blue, sand, leghorn, felt, silk, gabardine, kid WIDE variety of belts suggests the putty and black and white. Usually and linen are all used for sport hats.

has stitched edges and is ornamented be of a pastel shade. The upper porwith a double row of ball-shaped gilt tion of the crown and edge of the brim military buttons. It is fitted with two may be of silk or crepe and the upper pockets, which button with a single part of the brim and lower portion of brass button. These belts come in vari-A new military belt in suspender style. Striped silk hats in awning efhalf can of mushrooms, one-half can

brass buttons. It fastens with a circular gilt buckle in military design.

A black and white kid belt in a checkerboard or block design comes in various patterns and different widths, one and one-half and two inches wide being the most popular. They are finished with nickel buckles.

A striking white kid belt, two and one-half inches wide, is decorated with narrow stitched bands of black suede in two widths. Two stitched straps of

in two widths. Two stitched strape in two widths. Two stitched strape in two widths. Two stitched strape in two widths. The New Parasols is of the white kid, with covered buckle in the wind in a shired and bond on the strain of the strain in front of the strain in fron

Summer Hats.

metal buckles further carry out the There is a tendency this season to commilitary idea.

| Dine materials. Brims of straw hats A suede leather belt, two inches wide, are faced with silk or linen, which may bination that is in good taste is in these hats are usually of white. Rib. Another belt is made of khaki-color- bons are used in various forms on ed suede with stitched trimmings of black patent leather, finished with a brass buckle embossed with a flag.

A belt of light-brown suede is trimmed with narrow stitched straps of black naturally a flower.

A black patent leather and finished with a flag.

A belt of light-brown suede is trimmings are used to a great extent, as well as an owl's head and occasionally a flower.

Quills are arranged in odd ways on outling hats.

used to a great extent, as well as an owl's head and occasionally a flower. Quills are arranged in odd ways on outing hats.

The summer hat of straw or lace trimmed with flowers is prominent. They are usually of medium size. The flowers either surround the crown or the brim in wreath style. Nosegays or single flowers may be used instead. As a rule, all trimmings are arranged low although they are also seen arranged in an upstanding position in the front or at the side. The all-white hat of straw or satin, and many times in a combination of the two materials, is much in evidence. The trimmings consist of wings, quills, ribbon and flowers.

Shrimps in Ramequins.

One pint of shrimps, one tablespoonful of flour, one tablespoonful of catsup, one tablespoonful of catsup of the catsup of the catsup of tablespoonful of catsup of

that we cannot. The little French women who patiently run the seams and tucks by hand are badly enough paid at all times. Their fate this year, when even this scanty source of supply is cut off, is dreadful to contemplate. The finish of the home product is improving, however, and will improve even more rapidly now that we have learned to demand it. The most noticeable innovation really year is the addition in ovation really year in the proving high collars of cotton wool in their pures, every write. Some women used to carry pads of cotton wool in their pures, eachly to tuck a bit under tips of their necks. When the no collar ediction was extended to biouses we were all thankful. Frilis then left us for a while, and the forerunner of the present two-in-one collar, a turnover affair leaving a pointed opening in front, was in vogue. Last year the blouse was the waist coat model of handkerchief linen and pique, with fiarring collar points. The effect was yery smart and a good quality was sold at 25 francs in Paris and \$25 in New York! This year fluffiness reigns again. For more strictly tailored wear the ingenuity of the two-in-one collar makes a compromise between fashion and comfort in a plain blouse. Prilis, however invading all our garments, even our shoes and gloves, form veritable cascades down the front of our blouses.

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After several all-white seasons colored linens appear again this year and colored organdies—of a transparency. We have to be as careful how we dress under them as we used in the days of the "peek-a-boo" waist, as wilened to be so careful how we dress under them as we used in the days of the "peek-a-boo" waist, as wilened to be a part of the fin

colored organdles—of a transparency!

We have to be as careful how we dress under them as we used in the days of the "peek-a-boo" waist, as vulgar as its name. As soon as the country houses are occupied and the country season is in full swing we shall know whether the colored fabrics have been extensively adopted or not. In town, where the blouse is not worn in the street without a jacket, it is impossible to tell which is preferred. Very good shops, however, show expensive models, both imported and domestic, in the pale shades, particularly lavender and pink. The hair-line of color on a white ground seems an established fact and dots of color, some rather large, are also shown. The color note on a white foundation is also introduced in the popular revival of smocking.

Exquisite workmanship characterizes

an established fact and dots of color, some rather large, are also shown. The color note on a white foundation is also introduced in the popular revival of smocking.

Exquisite workmanship characterizes may set as of thread and fille there, pin trucks in groups. French embroidery, lace motifs and drawn work are all employed. In some cases single lines of fine white beads are used as ornamentation. A lovely model of sheerest with a pattern or some sembellished that the popular produced in the popular produced produced in the popular produced in the popular produced in the popular produced produced in the popular produced in

SUNDAY MENU

BREAK FAST.

DINNER.

Vegetable Soup.
Radienes. Young Onions.
Rost Chicken. New Potatoes.
Rice Croquettes.
Cold Asparagus with Mayonnaise.
Toasted Crackers Spread with Chees
Strawberry Shortcake.
Coffee.

SUPPER.

Chicken Salad.
Saratoga Chips.
Lettuce Sandwiches.
Cream Cheese Balls.
Custard and Strawberries
Tea.

Strawberres au Naturel. Cercal. Maccherel Broiled. Water Cres. Creamed Potatoes. Coffee. Coffee.

THE BERRY CANNING SEASON

rubber rings and covers should be ab- single layer: 40 per cent sirup (same as

with a little space or pasteboard card separating the different kinds. In this way one can quickly lay hands on the fruit desired without an exasperating search. Do not forget the thirsty days that are coming and put up an abundant supply of fruit juices to be used for refreshing drinks through the year. These can hardly be classed as luxuries, but as additions to the dietary that will spell economy for the family.

Strawberries, No. 2.

n No. 1. Place in shallow platter in

STRIPED SILK AND TULLE



rubbers. Set the jars on a wooden rack fitted to the bottom of an ordinary washboiler, with straw or cloths between them to keep them from knocking together. Fill the boiler with hot water to three-quarters the depth of the cans and let them remain in just five minutes from the time the water begins to boil. The strawberries will rise to the top of the cans during this process and will have absorbed some of the strup. Fill the cans to overflowing with more of the scalding sirup, put on the rubbers and screw on as tightly as possible. As they cool, keep tightening, and when quite cold wrap in paper to keep the light from them. A thin layer of paramin poured over the strawberry preserves or any other jams or jellies Just affin poured over the strawberry preserves or any other jams or jellies just before sealing will prevent the unpleasant layer of mold from forming that often covers preserved fruits.

When the jar is opened remove the cake of paraffin, wash off and put one side, to be melted and used again when the next canning season comes round.

Water and serve. For twenty people you will require a solid quart of fruit sirup, a cup of sugar, two quarts or water and the juice of six lemons. Freshly brewed tea may be added with good effect.

Raspberry Punch.

The "Ball" Strawberry Marmalade.

A marmalade affords the best means ticle can be obtained. Dilute with carof utilizing small or a bit overripe berries that are free from decay. Wash dant supply of fruit juices to be used for refreshing drinks through the year. These can hardly be classed as luxuries, but as additions to the dietary that will spell economy for the family.

Strawberries, No. 1.

Can fresh, sound berries same day picked. Hull (twist berries off hull), place in strainer, pour water over to cleanse. Pack in jar or tin without crushing. Pour hot sirup over berries to top. Place rubber and top, partially tighten. (Cap and tip tins.) Sterilize twelve minutes under five pounds of steam, eight minutes in water. Seal outfit of five minutes in pressure cooker. (Sirup: One and one-half quarts of sugar to one quart of water boiled to medium thick.)

Strawberries, No. 2.

ries that are free from decay. Wash the berries and the berries carefully and quickly, stem, place in a preserving kettle and add three-fourths as much sugar as there is crushed fruit. Boil over a slow fire twenty minutes, stirring often to prevent scorch. If desired the berries may be supplemented by a little pineapple orange, banana, etc. A tablespoonful of concentrated raspberry under slow five in a preserving kettle and add three-fourths as much sugar as there is crushed fruit. Boil over a slow fire twenty minutes, stirring often to prevent scorch. If desired the berries may be supplemented by a little pineapple orange, banana, etc. A tablespoonful of concentrated raspberry ductions and sugar to taste and bits of pineapple, orange, banana, etc. A tablespoonful of concentrated raspberry ductions. A tablespoonful of concentrated raspberry ductions and sugar to taste and bits of pineapple, orange, banana, etc. A tablespoonful of concentrated raspberry ductions and sugar to taste and bits of pineapple, orange, banana, etc. A tablespoonful of concentrated raspberry ductions and sugar to taste and bits of pineapple, orange, banana, etc. A tablespoonful of concentrated raspberry ductions and sugar to taste and bits of pineapple, orange, banana, etc. A tablespoonful of concentrated raspberry ductions and sugar to taste and

Bread Pudding.

Same as above except sirup. Sirup Stir to a cream one-half cup of but-Crush berries for one quart natural ter and cup and a half of powdered sugar. Beat until very light and white, adding toward the last the stiffly juice, add one quart sugar, boil to me-dium thick sirup. Add as in No. 1. Strawberries (Sun Preserves).

Select ripe, firm berries. Pick and preserve same day. Hull and rinse as EMMA PADDOCK TELFORD.

Strawberries (Sun Preserves).

Whipped white of an egg. Lastly add one or two cups of strawberries mashed to a pulp, chill and serve.

EMMA PADDOCK TELFORD. preserve same day. Hull and rinse as

Coats of Silk.

If raspberry sirup or vinegar has not been put up at home, a commercial arbonated or plain water, then add lemon

Canton Punch

Chop one-half a pound of Canton ginger and add one cup of sugar and four of cold water. Let it stand for thirty ing point and let boil fifteen minutes.
Add one-half cup of lemon juice and
one-half cup of orange juice. Cool,
strain, and dilute with crushed ice.

Crab Apple Wine.